



ROSILY
V I N E Y A R D
MARGARET RIVER

2018 Chardonnay

The Domaine	Rosily Vineyard is situated on Yelverton Road in the Willyabrup sub region of Margaret River. The total vineyard size is 12.28 hectares. The 2018 Chardonnay harvest represents 12% of our total yield. Only fruit from this vineyard is used in the production of our wines. The wines are all made at the winery constructed on the property in the year 2000.
Certified Organic	After two years of trials, followed by three years of conversion, Rosily Vineyard is now an ACO certified organic vineyard. Full certification was granted in May 2017, meaning that the first Rosily wines to be produced from certified organic grapes will be from vintage 2018.
The Soil / Site	Rosily vineyard is planted on a gentle hill sloping down to a tributary of the Willyabrup brook, which flows in the winter months. The soil types on the property vary from deep gravelly loams, to coarse gravels, to lighter sandy soils over a clay base. This soil diversity (in conjunction with Margaret River's climate and our north facing aspect) gives Rosily Vineyard the ability to produce vastly different styles of wine, all from within the 80 acre site. The most elevated portion of the block has some leaner gravel soils. This was specifically identified as being ideally suited for the chardonnay vines in the initial stages of planting.
Tasting Notes	<p><i>Appearance:</i> Clear and bright straw green.</p> <p><i>Nose:</i> Fresh and clean hay notes that build into an array of white peach, jasmine and hints of nougat.</p> <p><i>Palate:</i> Layered with grapefruit, lightly toasted cashews and subtle spice notes that lead to a clean mineral finish. Integrated and refined French oak selection with controlled lees contact adds a further level of depth.</p> <p>This wine is ready for immediate drinking however it has the structure and composition to gain further complexity over the next 8 years.</p>
Winemaking	10% unsettled free run juice drained straight to barrel. 90% free run and very lightly pressed juiced settled in tank for 4 days then fermented in barrels. All ferments started wild with 50% allowed to finish wild and the other 50% finished with cultured yeast. Monthly less stirring.
Chardonnay Clones / Yields	The Chardonnay block is an intricate blend of different 7 different clones. The backbone of the chardonnay has traditionally been sourced from the Gingin clone. Vines from this clone represent 65% of the total. Burgundy clones assist in creating a more complex and multi-dimensional wine. Rosily Vineyard wants to retain classic Margaret River stone fruit and grapefruit flavours. The additional clones provide an extra layer of interest on the palate including mineral and flinty elements.
The Barrels	The oak used in the chardonnay is derived from Burgundian coopers including Sirugue, Damy, Billon, Val de Loire. These barrels are all fine grained and medium toasted and were originally harvested from the forests Allier, Nevers and Vosges.
Production History	Average Production (over 19 years) – 733 cases, 2018 Production – 515 cases
Other Technical Data	<i>Vine Age:</i> 24 years at harvest time, <i>Cropping Amount:</i> 11.04 tonnes, <i>Cropping Level:</i> 1.55 tonne / acre, <i>Harvest Dates:</i> 20th and 21st of February and 6th of March 2018 (By Hand), <i>Oak Treatment:</i> 9.5 months in French Oak (50% new, 50% 1 year old), <i>Malolactic fermentation:</i> 12%, <i>Closure:</i> Screw cap
Winemaker	Mick Scott
Vineyard Manager	Sam Castleden